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Red LobsterŽ Tartar Sauce

Here's a clone for that dollop of sweet, creamy goodness that comes alongside your fish entree at the world's largest seafood chain. I've received many e-mail requests for this one, and there have been several versions posted on the TSR Message Board. I think you'll find this never-before-revealed clone recipe gives you a quick and tasty sauce that has the look and flavor of the real thing. Use the sauce to dress up your next home-cooked fish platter or as a spread on a variety of sandwiches.

1/2 cup mayonnaise 1 1/2 tablespoons
finely minced onion 1 tablespoon sweet

pickle relish 1 1/2 teaspoons shredded
& chopped carrot (bits the size of rice) 1
1/2 teaspoons sugar

1. Combine all ingredients in a small
bowl. 2. Cover and chill. Makes 4
servings.